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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/798,349	03/12/2004	Xiangrong Liu	030807-144	5616
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ALEXANDRIA, VA 22313-1404			ART UNIT	PAPER NUMBER
·			1761	
	,		NOTIFICATION DATE	DELIVERY MODE
			09/28/2007	ELECTRONIC

## Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Notice of the Office communication was sent electronically on above-indicated "Notification Date" to the following e-mail address(es):

ADIPFDD@bipc.com debra.hawkins@bipc.com

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	Application No.	Applicant(s)				
`	10/798,349	LIU ET AL.				
Office Action Summary	Examiner	Art Unit				
·	Steven L. Weinstein	1761				
The MAILING DATE of this communication app Period for Reply	pears on the cover sheet with the	correspondence address				
A SHORTENED STATUTORY PERIOD FOR REPLY WHICHEVER IS LONGER, FROM THE MAILING DATE of time may be available under the provisions of 37 CFR 1.13 after SIX (6) MONTHS from the mailing date of this communication.  If NO period for reply is specified above, the maximum statutory period value of the provision of the period for reply within the set or extended period for reply will, by statute any reply received by the Office later than three months after the mailing earned patent term adjustment. See 37 CFR 1.704(b).	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be time will apply and will expire SIX (6) MONTHS from the cause the application to become ABANDONE	N. mely filed the mailing date of this communication. ED (35 U.S.C. § 133).				
Status						
1) Responsive to communication(s) filed on 11 July 2007.						
2a)⊠ This action is <b>FINAL</b> . 2b)☐ This	This action is <b>FINAL</b> . 2b) This action is non-final.					
	) Since this application is in condition for allowance except for formal matters, prosecution as to the merits is					
closed in accordance with the practice under E	Ex parte Quayle, 1935 C.D. 11, 4	53 O.G. 213.				
Disposition of Claims		·				
4) ☐ Claim(s) 1,3-10 and 13-33 is/are pending in the 4a) Of the above claim(s) is/are withdray 5) ☐ Claim(s) is/are allowed. 6) ☐ Claim(s) 1,3-10 and 13-33 is/are rejected. 7) ☐ Claim(s) is/are objected to. 8) ☐ Claim(s) are subject to restriction and/o	wn from consideration.					
Application Papers						
9) The specification is objected to by the Examine 10) The drawing(s) filed on is/are: a) acceptable		Examiner				
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).						
Replacement drawing sheet(s) including the correct 11) The oath or declaration is objected to by the Ex	• • • • • • • • • • • • • • • • • • • •					
Priority under 35 U.S.C. § 119						
12) Acknowledgment is made of a claim for foreign a) All b) Some * c) None of:  1 Certified copies of the priority document: 2 Certified copies of the priority document: 3. Copies of the certified copies of the priority document: application from the International Bureau * See the attached detailed Office action for a list	s have been received. s have been received in Applicat rity documents have been receiv u (PCT Rule 17.2(a)).	ion No ed in this National Stage				
Attachment(s)		•				
1) Notice of References Cited (PTO-892) 2) Notice of Draftsperson's Patent Drawing Review (PTO-948) 3) Information Disclosure Statement(s) (PTO/SB/08) Paper No(s)/Mail Date	4) Interview Summary Paper No(s)/Mail D 5) Notice of Informal I 6) Other:	pate				

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Claims 1,3-10 and 13-33 are rejected under 35 U.S.C. 103(a) as being unpatentable over Hankinson et al (2003/0198716), in view of Martin et al (5,912,034), or vice versa, i.e., Martin et al in view of Hankinson et al, further in view of Shenouda et al (4,814,193), Alderton (3,328,178), Creston Valley Foods (GB 1510883), and Allen (1,098,006), further in view of Martin et al (6,500,476), Beelman et al (5,919,507), Beelman et al (2003/0170354), Sapers et al (4,814,192), Farrier et al (4,011,348), and Reyes (6,159,512), essentially for the reasons given in the Office action mailed 2/13/07.

Claim 1 now recites that the produce being given a preserving treatment are mushrooms. However, as noted previously, it was well established to treat mushrooms, as well as all types of produce, to a preserving process including applying a high acid aqueous solution and then a buffered or alkali solution. Hankinson et al, and the art taken as a whole, discloses that this two step treatment, of all types of produce, was notoriously conventional. Note, too, that the art taken as a whole employed the two steps for the same reasons as applicant. That is, the high acidity of the first solution is employed as an anti-bacterial and the buffered or alkaline second solution is employed to neutralize the acid pH, which would otherwise have a deleterious effect on the produce, if left on the produce. Thus, applying Hankinson et al as the primary reference, Martin et al and the other secondary art can be relied on as further evidence of the

conventionality of a two step process comprising an acid, anti-bacterial first step treatment and a neutralizing, second step treatment. Similarly, Martin et al, as well as the other references previously discussed in the last Office action, discloses a preservative anti-bacterial step followed by a neutralizing step, is notoriously conventional in the art. Claim 1 differs from Martin et al, and the art taken as a whole, in the recitation of the particular type of produce; i.e. mushrooms. As discussed above, and previously, it was notoriously conventional to also treat mushrooms to the preservative process of acidifying and neutralizing. To modify martin et al and the combination and substitute one conventional produce known to be treated with acid and then neutralized, for another conventional produce known to be treated with acid and then neutralized, would therefore have been obvious. Claims 1 and 29 now recite that the contact with the first aqueous (acidic) solution is for about 15-60 seconds. As noted in the last Office action, since the art taken as a whole discloses both steps for their art recognized and applicant's intended function, thus, teaching applicant's problem and solution, the specific time for the conventionally recognized variable of acid treatment, would have been an obvious result effective variable, routinely determinable, and optimizable.

All of applicant's remarks filed 7/11/07 have been fully and carefully considered but are not found to be convincing. The bulk of applicant's urgings are based on the conclusion that Hankinson et al teaches away from employing a first aqueous solution having a pH adjusting agent effective to adjust the pH to about 1.5 to 4.5. The urging is not convincing. The fact that Hankinson et al sees disadvantages with the prior art

conventional antibacterial techniques, and discloses, as his contribution to the art, a different conventional antibacterial technique, does not negate the prior art disclosed in Hankinson et al. It is the discussion in Hankinson et al of an antibacterial treatment employing acid conditions and then neutralization that is being employed as the primary teaching, and not the use of O3 and/or U.V., which are disclosed by Hankinson et al as a chemical free alternative to the acidic and basic solutions of the prior art. Note, too, a "teaching away" urging usually requires that the primary reference would indicate the modification would not work. Hankinson et al does not disclose that acid treatment followed by neutralization as an antibacterial step will not work. On the contrary, Hankinson et al clearly discloses such conventional antibacterial treatments will work. Hankinson et al does disclose that such chemical treatments can be expensive, may present a danger to workers and may be a pollution problem, and his antibacterial treatment minimizes or eliminates these issues. Note, too, that the potential issues noted by Hankinson et al, in using the prior art antibacterial treatment, would be equally shared by applicants antibacterial treatment. Therefore, the prior art disclosure in Hankinson et al, which is what is being relied on, and even Hankinson et al's contribution to the art, does not teach away from the invention, but only describes potential disadvantages of the particular antibacterial treatment. It is interesting to note that although Hankinson et al has some chemically related issues with the acid antibacterial treatment of the prior art, Hankinson et al does not appear to have such concerns for the second step antibrowning treatment which employs Na erythorbate, di-Na EDTA, CaCl2, NaCl, and ascorbic acid.

On page 13 of the amendment, it is urged that Martin et al ('034) fails to disclose or suggest preserving mushrooms. Martin et al does not have to specifically disclose mushrooms for the rejection to be proper. Martin et al is not being applied alone, under 35USC102, anticipation, but rather in combination, under 35USC103, obviousness. It is urged that mushrooms are "unique" in their surface characteristics and sensitivities to treatment chemicals. This urging appears to be a statement of opinion, not supported by factual evidence. In fact, the art appears to disclose that mushrooms share the same problems common to all produce, including browning and bacteria problems, as well as a sensitivity to chemicals. At best, the characteristics are a matter of degree, not kind. On page 12 of the amendment, Martin et al is further argued as if it was applied alone. The art, taken as a whole, discloses acid treatment as an antibacterial treatment for produce, including mushrooms, (as well as other foods) was notoriously conventional, that it was conventional to then neutralize the acidic, antibacterial treatment, and that it was conventional to include an antibrowning treatment, including the recited chemicals. Also, although the disclosure in Martin et al is specific to potatoes, the problem of browning and degradation is not, as evidenced by the art taken as a whole. The rejection also states that since the art taken as a whole discloses the steps and the additives are conventional, the particular process variables to achieve the art disclosed antibacterial and antibrowning effects, would therefore have been obvious result effective variables. Note, too, that Hankinson et al points out that mushrooms, because they are white, ages and turn brown, whether they are cut or not, that browning and product deterioration are governed by enzymatic processes and cellular degradation

and is a problem for all produce, that the rate of degradation is a function of the type of produce, the amount of innate enzyme, temperature, bacterial levels, water exposure, etc., that if an antibacterial acid treatment is not neutralized, residual acidity can result in damaged tissue, that solutions can be applied by spraying or immersion, followed by a water rinse, and it is beneficial to minimize the exposure of produce, including mushrooms, to water and chemical uptake by minimizing residence time in the solution and maximize the effectiveness of the treatment solution.

On page 14 plus of the amendment, Shenouda et al and the other secondary art are discussed. These references are being relied on as further evidence of acid treatment followed by a basic, neutralization treatment. It is urged that Shenouda et al discloses a pH shock treatment, and thus does not neutralize. However, Shenouda et al, in their discussion of the prior art, discloses antibacterial treatments employing acid and then base to neutralize, is, of course, a notoriously conventional food preserving treatment. In regard to the other secondary art, as noted above, these references are only being relied on to teach the conventionality of neutralizing an acid treatment. The secondary art does not have to teach mushrooms or other specifics for the rejection to be proper, nor do the claims rule out other steps that the remarks urge are disclosed by these references. Finally, in regard to Martin et al ('476), Beelman et al ('507), etc., as noted in the last Office action, these references are only being relied on as further evidence of the wide use of chelating agents and antioxidants in produce preservation methods. They are not being relied on for their sequence of steps, nor do they have to

teach the recited sequence for the rejection to be proper, since the sequence of acid and then base treatment is taught by the art taken as a whole.

THIS ACTION IS MADE FINAL. Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

A shortened statutory period for reply to this final action is set to expire THREE MONTHS from the mailing date of this action. In the event a first reply is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event, however, will the statutory period for reply expire later than SIX MONTHS from the mailing date of this final action.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Steven L. Weinstein whose telephone number is 571-272-1410. The examiner can normally be reached on Monday-Friday 7:00 A.M.-2:30 P.M..

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Milton Cano can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

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STEVE WEINSTEIN
PRIMARY EXAMINER 1761